

3. (Amended) The isolated microorganism according to claim 1, wherein the pH is not more than 5.0.

4. (Amended) The isolated microorganism according to claim 1, which has at least one of the following characteristics: (a) the microorganism is increased in activity of an enzyme that catalyzes a reaction for biosynthesis of L-glutamic acid; and (b) the microorganism is decreased in or deficient in activity of an enzyme that catalyzes a reaction of a pathway branching from a biosynthetic pathway of L-glutamic acid and producing a compound other than L-glutamic acid.

5. (Amended) The isolated microorganism according to claim 4, wherein an activity of at least one selected from the group consisting of citrate synthase, phosphoenolpyruvate carboxylase and glutamate dehydrogenase is increased.

6. (Amended) The isolated microorganism according to claim 1, wherein the enzyme that catalyzes the reaction of the pathway branching from the biosynthetic pathway of L-glutamic acid and producing the compound other than L-glutamic acid is  $\alpha$ -ketoglutarate dehydrogenase.

7. (Amended) The isolated microorganism according to claim 1, wherein the microorganism is from the genus *Enterobacter*.

8. (Amended) The isolated microorganism according to claim 7, which is *Enterobacter agglomerans*.

9. (Amended) The isolated microorganism according to claim 8, which has a mutation that causes less extracellular secretion of a viscous material compared with a wild strain when cultured in a medium containing a saccharide.

10. (Amended) A method for producing L-glutamic acid by fermentation, which comprises culturing an isolated microorganism as defined in claim 1 in a liquid medium of

which the pH is adjusted to the pH at which L-glutamic acid is precipitated, to produce and accumulate L-glutamic acid and precipitate L-glutamic acid in the liquid medium.

11. (Amended) A method for identifying a microorganism suitable for producing L-glutamic acid by fermentation accompanied with precipitation of L-glutamic acid in a liquid medium, which comprises inoculating a sample containing microorganisms which have the ability to produce L-glutamic acid into an liquid medium containing a carbon source and L-glutamic acid at a saturation concentration, and selecting a strain that can metabolize the carbon source.

12. (Amended) The method according to claim 11, wherein a strain that can grow in the liquid medium is selected as the strain that can metabolize the carbon source.

13. (Amended) The method according to claim 11, wherein the pH of the liquid medium is not more than 5.0.

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Please add the following claims:

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14. (New) The microorganism according to claim 2, wherein the pH is not more than 5.0.

15. (New) The method according to claim 11, wherein the liquid medium is an acidic medium.

16. (New) The method according to claim 12, wherein the pH of the liquid medium is not more than 5.0.

17. (New) A method for producing L-glutamic acid by fermentation, which comprises culturing an isolated microorganism as defined in claim 2 in a liquid medium of which the pH is adjusted to the pH at which L-glutamic acid is precipitated, to produce and accumulate L-glutamic acid and precipitate L-glutamic acid in the liquid medium.

18. (New) A method for producing L-glutamic acid by fermentation, which comprises culturing an isolated microorganism as defined in claim 3 in a liquid medium of which the pH

is adjusted to the pH at which L-glutamic acid is precipitated, to produce and accumulate L-glutamic acid and precipitate L-glutamic acid in the liquid medium.

19. (New) A method for producing L-glutamic acid by fermentation, which comprises culturing an isolated microorganism as defined in claim 4 in a liquid medium of which the pH is adjusted to the pH at which L-glutamic acid is precipitated, to produce and accumulate L-glutamic acid and precipitate L-glutamic acid in the liquid medium.

20. (New) A method for producing L-glutamic acid by fermentation, which comprises culturing an isolated microorganism as defined in claim 5 in a liquid medium of which the pH is adjusted to the pH at which L-glutamic acid is precipitated, to produce and accumulate L-glutamic acid and precipitate L-glutamic acid in the liquid medium.

21. (New) A method for producing L-glutamic acid by fermentation, which comprises culturing an isolated microorganism as defined in claim 6 in a liquid medium of which the pH is adjusted to the pH at which L-glutamic acid is precipitated, to produce and accumulate L-glutamic acid and precipitate L-glutamic acid in the liquid medium.

22. (New) A method for producing L-glutamic acid by fermentation, which comprises culturing an isolated microorganism as defined in claim 7 in a liquid medium of which the pH is adjusted to the pH at which L-glutamic acid is precipitated, to produce and accumulate L-glutamic acid and precipitate L-glutamic acid in the liquid medium.

23. (New) A method for producing L-glutamic acid by fermentation, which comprises culturing an isolated microorganism as defined in claim 8 in a liquid medium of which the pH is adjusted to the pH at which L-glutamic acid is precipitated, to produce and accumulate L-glutamic acid and precipitate L-glutamic acid in the liquid medium.

24. (New) A method for producing L-glutamic acid by fermentation, which comprises culturing an isolated microorganism as defined in claim 9 in a liquid medium of which the pH